

Brand New Syrup  
Delicious Maple-y Flavor

## New Karo® Imitation Maple Syrup



Look for the beautiful  
**NEW "HIGHBOY" BOTTLE**  
Easy to hold! Easy to pour!  
Attractive on your table!

From the famous Karo kitchens... a brand new syrup blend that's extra rich in maple-y flavor. New Karo Imitation Maple Syrup is luscious on pancakes, waffles and French toast. Extra maple-y!

### Karo Corn Syrups Contain 1-2-3 ENERGY BOOSTERS

... act much the same as a 3-stage rocket

1. **DEXTROSE** goes to work instantly to give you the first big lift.
2. **MALTOSE** the second energy booster, gives you your second energy lift.
3. **DEXTRINS** act slower, to give you a third or delayed burst of energy.

TRY THESE DELICIOUS KARO SYRUPS, TOO!

- Crystal Clear Karo with its clear, sweet taste. Ideal for cooking.
- Dark 'n Sweet Karo, with its rich full-bodied flavor.

AMERICA'S FAVORITE SYRUPS FOR OVER 50 YEARS



Generous with poppy seed and baked in a loaf pan, this cake is sliced and layered with a velvety custard filling.

Family Weekly Cookbook  
**MELANIE DE PROFT**  
Food Editor

# KEEPSAKE CAKES

We guard our keepsakes with care—and what is more prized than an heirloom recipe? Here are cakes, including one torte, precious for their old-fashioned touches and fine flavor—qualities as welcome today as in the past. You, too, will treasure these recipes and want to keep them to hand down to the future homemakers in your family.

### Sunny Poppy-Seed Cake

GOOD FOR FREEZING

TO PREPARE: 30 MIN. TO BAKE: 25-30 MIN.  
(allow 2 hrs. for soaking poppy seed)

- |                           |                                |
|---------------------------|--------------------------------|
| ½ cup poppy seed          | 1 teaspoon vanilla extract     |
| ¼ cup milk                | 1½ cups sugar                  |
| 2¼ cups sifted cake flour | 4 egg whites                   |
| 2 teaspoons baking powder | Vanilla Custard Filling        |
| ½ teaspoon salt           | 1 cup coarsely chopped walnuts |
| ¼ cup butter              |                                |

1. Soak poppy seed in milk for 2 hrs.
  2. Grease bottom only of one 13x9x2-in. cake pan. Line with waxed paper cut to fit bottom; grease waxed paper.
  3. Sift cake flour, baking powder, and salt together. Set aside.
  4. Cream butter and extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
  5. Beating only until smooth after each addition, alternately add dry ingredients in fourths and poppy seed-milk mixture in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat).
  6. Using clean beater, beat egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Carefully spread beaten egg whites over batter and gently fold together. Turn batter into pan.
  7. Bake at 350° F 25 to 30 min., or until cake tester or wooden pick comes out clean when inserted in center of cake, or cake surface springs back when lightly touched at the center. Remove from oven to cooling rack. Cool 10 min. in pan. Invert cake onto large cooling rack, and remove pan, and peel off waxed paper; cool cake completely.
  8. With a long, thin sharp knife, cut cake in half lengthwise and then in half crosswise. Spread Vanilla Custard Filling on one layer and sprinkle with nuts. Repeat layering, ending with filling and nuts. About 12 servings
- Note: Cake with custard filling must be refrigerated if not served shortly after preparing.

### Vanilla Custard Filling

TO PREPARE AND COOK: 25 MIN.

- |                          |                             |
|--------------------------|-----------------------------|
| ½ cup sugar              | 1 cup milk, scalded         |
| 2 tablespoons cornstarch | 4 egg yolks, beaten         |
| ¼ teaspoon salt          | 2 teaspoons vanilla extract |
| ½ cup cold milk          |                             |

1. Mix sugar, cornstarch, and salt together in double-boiler top. Blend in the cold milk, stirring until mixture is smooth. Add scalded milk gradually, stirring constantly. Bring mixture rapidly to boiling and cook 3 min., stirring constantly.
2. Remove from heat. Stir about 3 tablespoons of the hot mixture into beaten egg yolks; immediately blend into mixture in double-boiler top. Set over simmering water and cook about 5 min., stirring constantly.
3. Remove from heat; blend in the extract. Cool slightly; set in refrigerator until ready to use. About 1½ cups filling

(Continued)

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from the Shamrock Isle!



Towels are 27" long by 15" wide; red, yellow, orange, green stripes on white. Background courtesy Irish Tourist Office.

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